

Eleanore Halvorson

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PROFILE

Experienced Chef with 11+ years focusing on Fine Dining. Known for quality engineering.

WORK EXPERIENCE

Sous Chef — Champlin LLC (Mar 2017 - Feb 2018)

- Designed seasonal menu increasing revenue by 10% through optimized dish pricing.
- Maintained food cost under 22% with vendor negotiations and waste controls.
- Managed kitchen of 12 staff, implementing cross-training and reducing labor overtime.

Private Chef — Conn - Purdy (Jan 2015 - May 2015)

- Managed kitchen of 30 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 24% through optimized dish pricing.
- Catered private events for up to 276 guests with 95%+ client satisfaction.
- Maintained food cost under 33% with vendor negotiations and waste controls.

Private Chef — Reynolds and Sons (Apr 2021 - Present)

- Managed kitchen of 23 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 11% through optimized dish pricing.
- Maintained food cost under 20% with vendor negotiations and waste controls.
- Catered private events for up to 103 guests with 95%+ client satisfaction.

Executive Chef — Fisher Group (Apr 2016 - Mar 2018)

- Managed kitchen of 27 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 73 guests with 95%+ client satisfaction.
- Maintained food cost under 33% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 38% through optimized dish pricing.

Sous Chef — Roob, Shanahan and Goodwin (Nov 2023 - Oct 2025)

- Managed kitchen of 17 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 37% through optimized dish pricing.
- Maintained food cost under 28% with vendor negotiations and waste controls.

CORE SKILLS

Cuisine Styles

Italian • Asian Fusion • Mediterranean

Kitchen Skills

Baking

Operations

Event Planning • Supplier Negotiation • Inventory Management • HACCP • Catering

Soft Skills

Team Leadership • Time Management • Quality Control • Training

EDUCATION

Diploma in Culinary Arts, King - Moore College (2022)

CERTIFICATIONS

- Certified Sommelier (optional)
- Food Safety Manager
- HACCP Level 3